

Canning Restaurant Style Salsa

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-mexican-salsa-recipe-restaurant-style-canning>

Ingredients:

- 28 ounces tomatoes with juice can Whole
- 10 ounces rotel Original, diced Tomatoes And Green Chilies
- 10 ounces rotel cans, Mexican, diced Tomatoes with Lime and Cilantro
- 1/4 cup tomato paste
- 2 cups yellow onion
- 3 cloves garlic
- 4 whole jalapenos halved, seeds removed for milder salsa
- 1/2 teaspoon sugar
- 1 1/2 teaspoons salt
- 2 teaspoons ground cumin
- 1 cup cilantro leaves Fresh
- 1/2 cup lime juice do not use less than this if you are water bath canning; use more if you like

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 30 grams
3. Fat: 0.5 grams
4. Fiber: 7 grams
5. Protein: 5 grams
6. Sodium: 1310 milligrams
7. Sugar: 15 grams

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